

## « TARTIFLETTE » with carrots

**Carbon footprint:  
2098g of CO2 per plate**



INGREDIENTS	Quantity for 6	Storage area
Carrots	<b>6 units</b>	<b>Fridge</b>
Potatoes	<b>6 units</b>	<b>Food reserve</b>
Onions	<b>2 units</b>	<b>Food reserve</b>
Chicken broth	<b>2 units</b>	<b>Food reserve</b>
Fresh cream	<b>50cl</b>	<b>Fridge</b>
Diced bacon	<b>600g</b>	<b>Fridge</b>
Garlic	<b>2 cloves</b>	<b>Food reserve</b>
Breadcrumbs	<b>100g</b>	<b>Food reserve</b>
Reblochon cheese	<b>400g</b>	<b>Fridge</b>
Chives	<b>2 pinches</b>	<b>Food reserve</b>
<b>RECIPE STEPS</b>		
<p>1 : Preheat the oven to th 6-7 (180°C).</p> <p>2 : Wash and peel the carrots and the potatoes. Then slice them.</p> <p>3 : Prepare the chicken broth in a saucepan of boiling water and cook the vegetables in it for 15 min.</p> <p>4 : Chop the garlic and the onions.</p> <p>5 : In a baking dish, first put the diced bacon, then add the onions, the garlic and the fresh cream.</p> <p>6 : Add the potatoes and the carrots and finish with slices of Reblochon cheese.</p> <p>7 : Finally, sprinkle breadcrumbs on the dish.</p> <p>8 : Bake for 25 minutes.</p>		